



The weak Homach S.M. Olever Back in ponder one og, vilenin kookbruerd 1/2 a oz. I pring water one hent. Brandy 1/4 of a punt, Let them Itand to infuce 2 n 3 Days shaking the lottle, thain it of und tatre a roini grape at 11. octock & 4. -Calumba Carbonate of Joda and Rhuborb each made into 15 hills, one or the adose, take triceal For a cough At Araband boil 2 og Rue in a pent of ornegan ten minutes, strain it and to it 1/4 the of Just can by, boil twenty minutes, a leaspo full to be taken tright and morning, and occationally in the Vay, whenthe cough to Town

For an acid stomack 9 13 Take 5 or 6 grains of Jatt of Wormwood mix it with a little water and a teaspoonful of Brandy. __ another, tate 15 grains er a small tea shom ful of cambonat. I Toda mix as solove. I. Branson presented for I. Brady for a bowel complaint, three grains calomel 1 grain oprum For a bough Dr Sothergill 1/4ll Frigs split and to asthe cut them into small pieces, and cover them not 203 of hounded sugar bandy. Add as my hum as will make the whole anto a syruh. - may ade the juice of a Take a lotte when the cough is troubling

For alough Comp Tragacant power gram Just Lamilles atherial offer hite Each 2 draws Typup white Coppies halfoume Distilled Water five oumes mixt and have a hable spoonfule once or twice aday or two twices For a pain at the stomach. 1/2 of cloves boiled in three gills of Water till reduced to one hent. - pour the Secoction on a 1/4 of of bamomile Floures - Strain d bottle it for use take about three table spoon ful at once. Cun for bonns steep Joy leaves in vinegas 24 hours, apply them to the corns, this y histered in a centarion remidy, I will draw out the corns without have

Winters Soah one Pound of Common Castite Soah shawed and desolved in an earthern pat with a little nater, when warm add one of a half of of I west almonds, a little Brandy, and what perfume you Me; put to it as much balace Sand as will make it into a paste, priat well tracther not the hand; hall them into Balls and sot them to iny in the sun or before the fire. -Cold leream for shopped hands Take 203 of Spermacete, 203 oil of Innect almonds. a little white was, when Devolved beat it who with a little rose water To cieve Wittows Steep in Fistilled Vinegar as hot as you can bear it four or five times a day for thousenessed ely; then moisten a leaf of tobacco in the vinega bind it on the part affected, and a care follows Gold Cream Spermaceti 12 og. White wax 1/2 og out of Sweet almand 23 when Disolued beat it who north 203 Kose water _

Doet Wares Opinion respecting weak sight Never buthe the Eyes in quite cold water it flattens the sight. When the sight is weak fill a rial trafffeell of the leaves of Rosimany then fell it out with Brandy, set the in a warm place a few days; shaking it many times during the day. When fit for use, with the finger wet the Eye lid under the Cye, and the temple every morning & evening One Water One quanto of spring water; white Coperand size of a wallneste, one Table spaon full of com com Sath bail together five minutes

To make a fine Bitter Gention Root one og, Gochineal 2 Iranhms, I offrom 1 Do, bardinums 1/2 3, Deel of six oranges, infuse in a punt of Mandy a Beautiful Green wash Alle blue Ortoriol 4 og Paris White. put boiling Water on to the Paris in hite For a bold and bough. De payne 103 spanish quice, 1/403 Salt hetre, pent of hat Water. one grain of Thecacuanhais an excellent gruel, - & a small frasin drenkafferand longers to be repeated for several mights, 303 fine Gum Drabee 303 sugar Candy powerded Together, to which and 12 pint of booking water. keep strong A till Desolved, when and Terrior frice to the taste.

For Water Proofing boloth. (Int. Firth) Take 4, of common alum calcine its, till it will nut to powder; 2 this groach alum in the raw state 2 on of Jugar of Leas; These articles hail in a sufficient quantity of water for half on haver, tet it stand to be rather cooler than new milh warm pour it of the sedemente; & let Mere be sufficient to Thoroughly, make the East weep wet all over . Suppose it will take rights or nine gallong, may begin to about half an hour, then pull, out straight, and hung in the open air to due not come near afene N. B. There is a danger of discharging the calour by those who are not practised in water proofing for a Slamach bom plaint 2 scruples salt of steel, one draining extrad gention, t, les made into 20 trills, one taken three times a day is white cold committee

an Excellent Blacking for shoes. Take 3 of line veid boil it 10 minutes in 3 pints of Water strain it: when cold and to the lequor, word black & treache each fall, I table spoonful of sallad oil, and 203 of spirit: of vitual me it will together . - vier it up always before useing it. a small quantity put on the shoe two of gum arabic instrat of the vitriol Three of of wory black two of treadle half and one of oil of vitral a table shouful of sweet oil and one hent of venegar ... forst mis the Oil with the every black. Then all the vettored, I treadle, mix there well together be fore the vinegas is a sid - the whole when blacked with the above must be immeadrately brushed whelst they are hight the blacking will not have so good a holish, of it is I med on the leather before it is brushed make I times the quantity

Tor a bold the eighth of an og of salt petre. To be taken at bed time with a little nine hehey Eye Water White Vitriol allem -) each fine grains Elder flouver water foer acences. Cyc Water Take 60 drops of Gaulands Extracts of lead, in a Pinto of soft water, leaving room to add, one of Hungary or Rose water where applied add a few drops of Brands The application should be made every morning & evening, with fine with linen; several times web, and carring the Eyes therewith, for ten minutes or quarter of an hour!

For a lough (Buchan) A Syrup made of, equal parts of lemonjuice, honey, & sugar-candy; a Table spaonful of it may be taken at pleasure. Medicine for the youts or Pain in the Stomack prescritio by an emment Physician. Sepper mints Water 32 Cuncun Tenetione of Sina 22 de pomesio Compound Spirits of ammoniae is de Jake 2 Table Spoonful. } Antibellous Pells Bostile Soup half a Drackon mixed & divided into 30 Pells. Two to be taken at Dinner, if the Stomach will bear it, if not only one. I Line lolly

For a baugh Balsom of Tolu & Spermaceti each 3 drapms Mucilage of Gum arabic & sirrup of Squills each 10g Pawder of Salp Petre & Brahons Sectoral surresp 4 03 Clear Jaregore 3 Dochons Compound spirit of Lavender le dépares The yolke of an Eggl. and morning, or when the bough is troublesome For a Stomach complaint. 6. Hoyland A. Pulo: Rad: Phec. of 1 scruple; Estrach Islar: Chamam dig 2 suruples; An flil: Xviej aqualis è quileus capist in femel vel lies quotidil

A substitute for Harrowgate Water Dissolve six Drachms of Rochelle Salt, in allent of baces whey, to be taken in a morning of two Draughts, and continue three times a week if it be found to This may be has recourse to instead of Hanow gete Water. R may. Alba Zils mm: y arab: Bij. ag: Cinnam sh: Bij. ag: Fontana Zvij - ft Mixtura cujus Sumat both i ter vel quarto in die. For a flomach complaint Take of Grains of Caradise Whethersengen Jealy frombered each that an owner, to with add quarter of an ounce of the lesser fordamum is the hasts, mix them who together with a simple sgrowf, Amake them into Pelo of with take 2, or 3 When the pais returns.

Cholie Water One Oz: Phubant shied - one De Cardeman Sieds split sleep them in a Pint shalf of double destiled anni seed Water; I take one spoonful in ovene or Berandy and Water. when the Pain is violento a larger quantity may be taken. De Ratcliffs receipt for the gout or Chatich in the Stomach. Raisins Choped half a Paund. Rhewhart Sliced thin

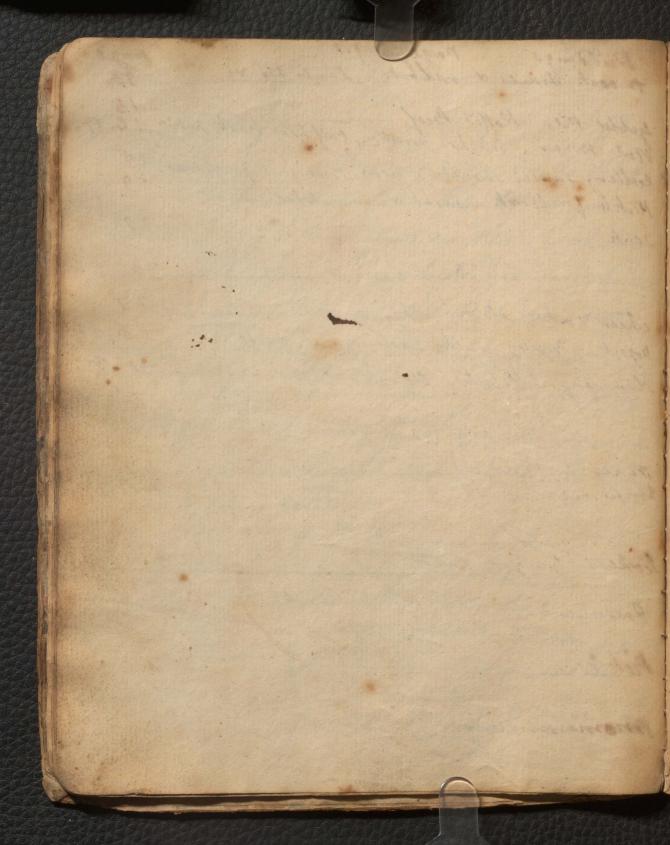
20%: - Senna half an on; loorwander seed one eight of an on; bookuned beat 1/4 on; Saffron one eight of an on; Tennel Seed one eight of an on; Tennel Seed one eight of an on; Lequorise sliced one eight of an on; Infuse them in I quarts of best French Branks let of standays, sometimes stirring it. Then strain it off: - afterwards, after feets one quart of the same out of Branky; let it remain a month or sie weeks, frequently stirring it, and it will be as good as at the first.

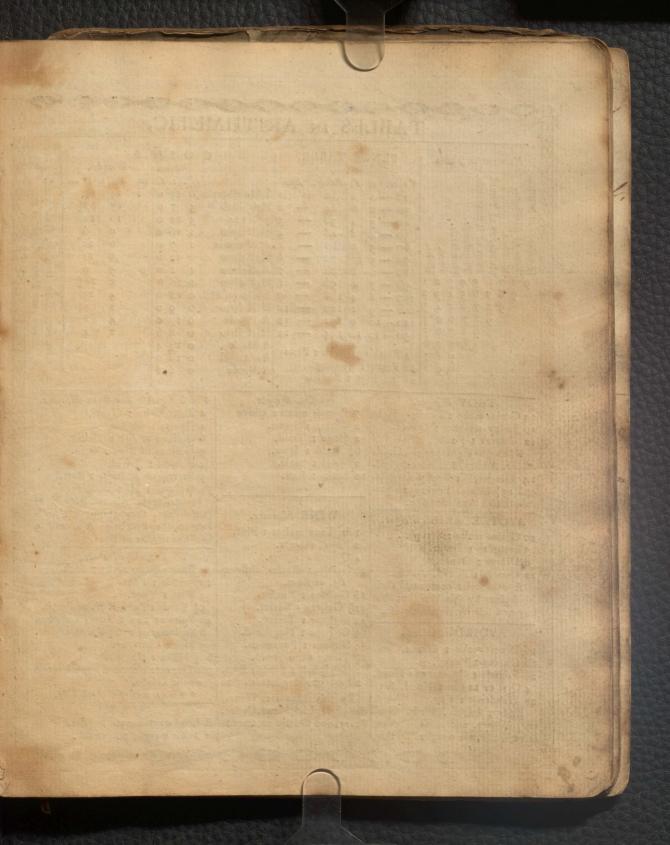
Thining Warnish Take Black or amben. Gum gumper, each one Cune. Shell lac & cash & ong. Spirits of Wine highly rectified and wearts. To Stain wood a Mahogany bolows Choose Elm or Plain Tree that is beautifully beined, & stain once very well with aquafortis undiluted. In three or faun days after applie the following Tineture, repeating it three succeptive days . - Take of dragons Blads four drachms, of alkanet rook two Drechms, of Barbadoes aloes one Drachm reduce these ingreedients to Pawder, wheeh sie be digested in twelve armees of rectified spirits of wine about five or six days, shaking the Bottle now other: a week after the last application of the Tincture. The wood is to be well polished with fine sand paper, and then thoroughly drends ed with cold drawn hinseed bil: When the cil is perfectly dryed go over the Furniture every los or have dais with a linen bloth wet with the same sort of oil, autibing the wood immediately afterwards with a dry linen bloth.

To cure a scarlet Fever, De Thornton_ 25 Drops of Tincture of Kox glove, given every three Hours Day and Night Sandanum & Camphine each 2 Drachms, mixed with greater of a Point of Hungary Water. For a Horses bold or bough -Take 203. of Bayberrys bruised, to which and hotte of fresh Butter not Selted, and a Slice of new Bread, this makie into Balls for one Dose. To relieve a Broken wended Horse Take I new laid Eggs, put them unbroke into a Pints of good Vinegar, when disolved, repeat this Dose three morning fasting repeats this Dose three mornings successible

A nadical bure for the Grease in Horses A. 3 pents of beef Brine. I pents of Honey. A Oz: of flows of Brimstone . - puts them into a Pan and stir Mum about whom the Fine about an hour till it grows Thickish (being lessened about one third). - Bleed The Horse plentifully two days before you give him The Medicine, and take carethat his body be well opened, by Mashes of Moran der then give him one Third at a time three morning successively. being) warmed & made think; que this mode. rete excercise, & keep him from bolds, let him fast two hours after. A The Gleels one looks R. half a Tours of Honey is the Hage Law Ittelian allow, beat very fine, but the Hags hard & Bloney whom the Fire, when metted puts in the allow, & stir alltogether till May are well mixed . - Slep the blan close off, and wash the place well with owest doop Suds! - Spread the Continents upon a lettle Town lay a prese of balfs Bladder with a list. - probationests.

Buddings page of the to cook hares & ralbets Lambs hed to hage 1/3 Giblet Bie, Rotted Beef mutten, ealf head hash, hepter 16.17 10 Reellery sause; shouler of veal, Browning for growing pickle for north, meat de ratifie cheen cakes. Bluck cops - -27 poput - Barley milh, barley goull cards 20,29 30 31 Hummenj Millelubi, Popsets, cheese cakes Wines . - Vintgar. 47 40 Imperial Cokes, Ginger Brad. Prederves 42 Pichles ____. 66 64 × 65 momenon Jums





TABLES IN ARITHMETIC,

TROY Weight.

24 Grains make I Penny-weight 20 Penny-weights I Ounce.

12 Ounces I Pound.

By this Weight Jewels, Gold, Silver, Amber, &c. are weighed, 14 Ounces, 12 Penny-weights, and 15 Grains Troy, are equal to a l'ound Avoirdupoise.

APOTHECARIES Weight.

20 Grains make & Scruple .

3 Scruples & Dram. 8 Drams & Ounce.

ra Ounces I Pound.

Apothecaries compound their Medicines by this Weight; but buy and fell by Avoirdupoife.

AVOIRDUPOISE,

r6 Drams make & Ounce.

16 Ounces 1 Pound.

28 Pounds 1 Quarter of a Hund.

4 Qrs. or 112 b. 1 Hund. Wt. 20 Hundreds 1 Ton.

Butter; Cheese, Flesh, Gro- Brandy, Spirits, Mead, Cyder, cery Wares, and all Goods that Perry, and Oil are meafured. have Waste, are weighed by this.

WUOL Weight.

7 Pounds make I Clove.

2 Cloves I Stone.

2 Stone 1 Todd.

61 Todd & Wey.

2 Weys I Sack.

12 Sacks I Laft.

WINE Measure.

Flb. Troy makes & Pint.

2 Pints PQuart.

4 Quarts I Gallon.

to Gallons I Anchor of Brandy, or Rum.

18 Gallons r Runlet.

313 Gallons 1 Barrel.

42 Gallons & Tierce.

63 Gallons I Hogshead.

84 Gallons I Puncheon.

12 Tierce & Hogshead.

2 Hogheads I Pipe or Butt.

z Pipes or 4 Hogsheads & Tun

By this Measure, Wines,

SUCTION SOUR SUCCESSION SOURCE

Winchester Ale and Beer Meajure.

2 Pints make r Quart,

4 Quarts 1 Gallon.

8 Gallons of Ale & Firkin.

o Gallons of Beer 1 ditto.

4 Firkins & Barrel.

3 Barrels or 2 Hhds. I Butt.

54 Gallons I Had. of Ber.

In London this Ale and Beer Meafure differs, they compute 8 Gallons to the Firkin of Ale, and o Gallons to that of Beer.

LONG Measure.

3 Barley-corns make I Inch.

12 Inches I Foot.

3 Feet I Yard.

52 Yards 1 Pole, Rod, or Perch.

40 Poles or 220 Yards ; Furlong, & Furlongs or 1760 Yards 1 Mile.

3 Miles I League.

691 Miles & Degree.

360 Degrees are the Circumference of the Globe.

* This treats of Length only,

A Load contains 36 Truffes. A Truls weighs c6 Pound ..

6€30€0€30€30€30€30€30€€€€€30€30€30€30€30€€€€€€ FOR THE USE OF SCHOOLS.

LAND Measure.

- o Square Feet make I Yard.
- 5 Yards, 1 Perch, Rood, or Pole
- 40 Poles, 1 Rood,
- 4 Roods, 1 Acre.

CLOTH Measure.

- 21 Inches make I Nail,
- Nails 1 Quarter of a Yard,
- Quarters 1 Yard,
- 5 Quarters 1 Ell Euglish.
- 3 Quarters 1 Ell Flemish,
- 6 Quarters i Ell French.

Scotch and Irish Linens bought and fold by the Yara English; but al Dutch Linens are bought by the En Flemish, and I la by the Ell English.

DRY Measure.

- 2 Pints make 1 Quart,
- 2 Quar's Poule,
- 2 Pottles 1 Gallon,
- 2 Gallons 1 Peck.
- 4 Pecks & Buthel.
- 8 Bushels I Quarter,
- 4 Quarters 1 Wey or Chaldron,
- 4 Buth Is (Coomb,
- 10 Coombs I Wey,
- 2 Weys I Last of Corn.

By this Measure, Salt, Lead Ore, Outters, Corn, and other dry Goods are measured.

Note, 5 Pecks is 1 Bushel, Wa-

ter Measure

TIME.

- 60 Seconds make & Minute.
- 60 Minutes & Hour.
- 24 Hours & Day.
- 7 Days 1 Week,
- 4 Weeks & Month,
- 13 Months I Day, 6 Hours, or
- 305 Days 6 Heurs 1 Julian Year. 365 Days, 5 Hours, 40 Min 57 Sec.

39 Thirds, make a Solar Year.

16. 02. dr. BREAD A Peck Loat weighs 17 6 1

- A Half Peck --8 11 0
- A Quartern

COAL Measure.

- 4 Pecks make 1 Bushel
- 3 Bushels I Sack,
- o Bushels I Vat,
- 26 Buthels or 12 Sacks 1 Chaldr. z: Chaldron I Score.

MULTIPLICATION TABLE

twice 9 - 36 8 times

- 2 is 4 10 40 3 - 6 11 - 44 8 is 64
- 4 8 12 48 9 72
- 5 10 80 5 times 11 - 88 6 -- 12
- 7 14 5 18 25 12 96
- 8 16 6 30 9 - 18 7 - 35 Qtimes
- 8 40 10 - 20
- 11 22 9 45 Q is 81
- 2 24 10 50 10 90
- 11 55 11 99 3 times 12 - 60 12 -- 108
- 3 is q -4 - 12 6 times 10 times
- 5 15 6 is 36
- 6 18 7 42 10 is 100 7 - 21 8 - 48 11 -- 110
- 8 24 9 54 12 -- 120 9 - 27 10 - 60
- 11 33 12 72
- 12 36 -- 11 -- 121
- 7 times 12 132 6d. is the Half.
- 7 is 49 --- 4 --- Third. 4 times
- 4 16 8 56 12 times 3 --- Fourth.
- 5 20 9 63 12 is.144 2 -- Sixth. 6 - 24 10 - 70 - 1\frac{1}{2} --- Eighth. 16 -- 8-10ths
- 7 28 11 77 13 times
- 8 2 12 84 13 is 169
 - Of a Hundred. 16.
 - ewt. is I roth 1 or 28 is 1-4th 2 or 56 -- 1 hf. 21 -- 1-8th
 - 16 1 7th 4 -- 15h
 - T -- 1-4th 10 -- 1-half

Of a Ton.

14 - 1.8th

DONCASTER, Printed and Sold by D. BOYS.

CUBIC or SOLID Measure.

1728 Cubic Inches make 1 Foot. 27 Cubic Feet 1 Cubic Yard.

This comprehends Length, Breadth and Thickness.

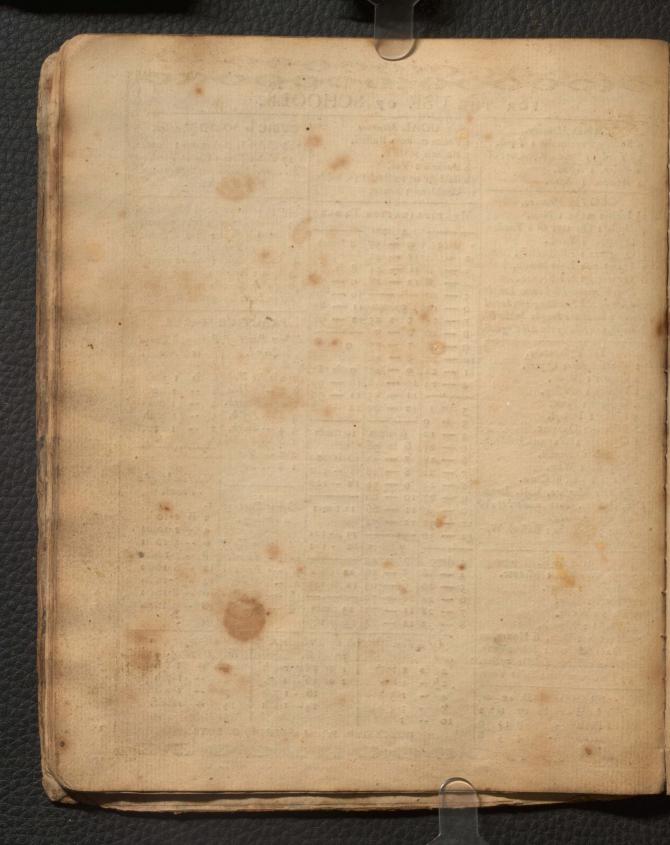
Square or Superficial Measure. 144 Square Inches I square Foot.

- 9 Square Feet & fquare Yard. 304 Iquare Yards r Iquare Pole.
- 40 square Poles T quare Rood. 4 square Roods 1 square Acre.
- 640 square Acres 1 square Mile. I bis includes Length & Breadth.

PRACTICE TABLE.

Aliquot Parts of Parts of a Pound a Pound. in Pence.

- to o is the Half 8 is 1 30th
- 6 8 -- Third 6
 - 5 0 -- Fourth. 4. 1 6oth 40 --- Fifib, 2
- 3 4 --- Sixth. 2 -- 1 12000
- 2 6 --- Eighth
- 2 0 -- Tenth 1 8 -- Twelfth.
 - The Tenths of a Pound.
- 10 30 11 66 11 times Aliquot Parts of
 - 2 is 1-10th a Shuling.
 - -- 2-10ths 6 -- 3 10 hs
 - 8 -- 4-10ths
 - 12 -- 6 10ths
 - 14 -- 7-10ths
 - 3 --- Sixteenth 18 -- 9-10 hs
 - Of a Quarter of a
 - 16. Hundred.
 - 3 1 19 1-8 h
 - -- 1-4 h
 - 1-half. 14



A Trembling putting Three gills of milk with two or three lawrel leaves boiled in, three small spoonfuls of four, let it rool a little, then put in four eggs well beat. a little Jugar & rose natur, and a spromful of Brandy boil it poty medito one hour Duke of Cumberlands Dulding J. Fell Glour, grated Apples, burrants, chopt suct, sugar, of sach 6 ovences, 6 cygs a little mitmeg & salt loil it for tre hours, for sause metted butter & sugar A good common Just kudding Take two eggs Abeat them well, hot to them a little mith & mix your Pridling with such a Mount title it be the thickness of futters beatter, you may put in a fik burrant, if you please, a little temon ped is agreat improvement. - lad it the hours

I ground hice Pulling Take a quarter of all of ground rice half cree it in a hint of milk, when it is cold put to it three eggs will beat, 1/2 agill of cream, a little lemon ped shoed fine a little nest meg, a quarter of all of Butter & a quarter of le of Jugar, mist them well all together hut them into your Dish with a little vatt, a bake it Ath a parte round the dish elge - may finds in A candid Lemon or leiteron if you please? a Hunting Dut ding Take all of fine flour, all of Beef suit short fine, Three quarters of all of learnants, five eggs, a little fernon ped shoed fine, a little meeting, a gill of errann, a little att, about the spoonfulls of Jugor, if tight in a doth. It will take two hours boiling To make yerman Ruffs. Take a hint of cream or good mich 2 og of sweet y one of bitter almonds. 2 of Jugar 2 3 of Butter 2 shoonfulls of flower Geggs a Little rose nater

of a little Brandy, thicken it over the fire.3 before you fell the cups which must be well buttered half on hour will bake them turn them out whom a dish. & sand them with hot. Nease fulling to a pint of Meane is a hunding and all of potatoes well boiled a marked. & Cumberland Pudding Make a pint of milk into thick hasty pulling, pour it shills hot whom 200 of Beg Just shoped small. three oggs, a little sugar, howard ginger, a little nutmeg, and a shoonful of Brandy butter the dish well and bake it an hour, you may add some currants of you share Suppet Budding tothe and white loof but of the west. then out it in this slives, Buttered (as for head a butter to a little suct or morrow chope fine, neutring, mace, & lines has abitte of each. and some currents. - Then the suct on the Bottom of the dust, then a layer of Bread & Butter then the

Bearing then some currents, a a layer of each. A Baid a truthe & so on till your Vish is fall. you all of currents is sufficient for a henry loof, like sist three eggs & a paint of meth, mix your aggs & multi together part in a little south, hour it are your pudding, let it than the half on hour before you put it into the oring.

That on hour all take it.

One egg well beat, one teaspoonful of Hour mist with the egg and a little milk. butter a tracup & put it in, and fill it up the milh to which and a little valt. boil it half on hour. with a doth tied over the cut To thicken the mick & flour own to Carrot pudding half all bread evernos. 1/2 ll butter melted, 1/2 ll carrots grated 4 eggs 14ll sugar, a little lemon pul cut fine, or conded lenin: a little common nator, towardy or Ruin, most them all well together and bake it in a moderate oven.

Brown Mead pudding Take 1/2 all of Bread grated, 1/2 ll suit chohad fine or marrow, I'm ll currants, I'm ll Jugar, a little mutmeg. four eggs, trospoons ful of brandy or Rum, mix it well tigother and tie it who very tight in a doth and bail it. In hours and half. - may add some sevent meats of you churce a glass of Sweet wine is an improvement . Acknorth Budding 1 lbx of Flow, 1/4 lb Coursants, 1/4 lb Suet. 23 Jugar a spoonful of Barn. and a little Vact made into a paste with a first of Water, in which put 2 that sprom ful of treatile. The it up, and let it stand all night. boil it three or four hours Transfrarent kudding 1/4 the Sugar, 1/4 ll Butter, two eggs, to be brates exceeding well together, and just boiled and to it a lottle juice of rind of a Lemon. - make a nich puff haste and line a shallow Fish with it put in your hindding, and bake it in a hosting Not oven

4 To make Fritters put one hint of boiling milketto The crumb of a henry load; much it very smooth when cold put in three eggs. I ugar to you taste . & fry them with very little butter To Make a Mattock Pudding Put a quart of new milk on to the cotondes of a penny loof. lot it stand a while, then add four eggs, a little nutrez, limon hed, ugar & a small prece of butter, it will require about half or three quarters of a hour to bake it. Bakes Apple Indding -Pare and core & large applies, sake their tele they are guite soft, then wush them, and add 200 of butter. Theoremus of a henry loaf a with senon heel, and ougar to your taste when resulty cold add I eggs were bratish. The lion to be edged with paste I home wife bake it - Mary broken -

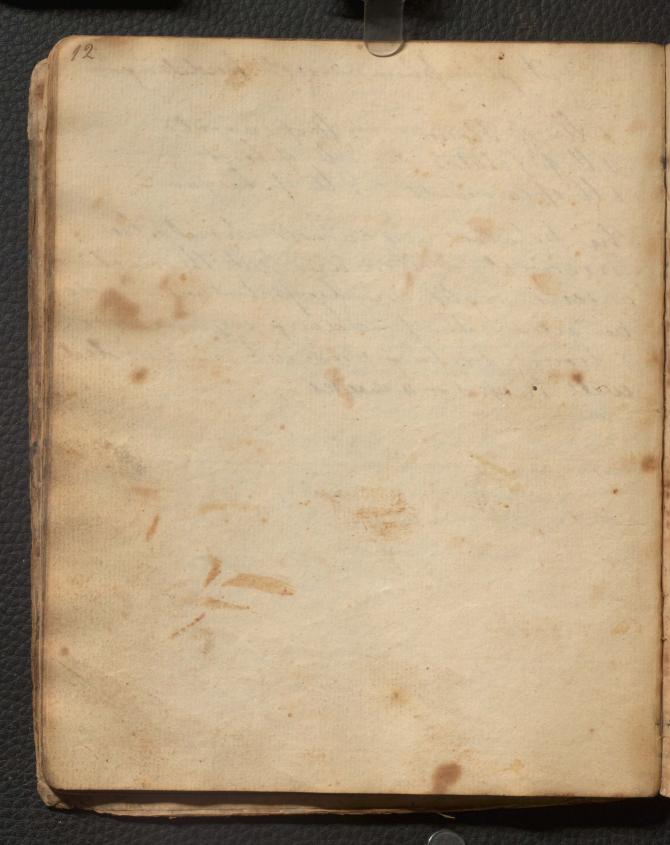
two point of Potatoes boiled and mashed and a pound of flour, a little suct short Jine or an by of bitter with a little salt. knead to gether nothout any mosture & boil it an hour and half or two hours. it resembles a plain boild tudding. a boiled Louf I tech a loof all night in mith tie it in a doth & boil, it will take from 1/2 to 3/4 of an hour to boil turn it out whole & hour wine som over, or it may be eat with cold butter balt 14 Dof vermilell spirit of new mith - Boiled till tender and the Dof butter ogg ong an to the laste & founded of showed lemon feel, but it in a court milk made and proper thickness with flow.

Macasioni Boil 1/4 Hof Macaroni in a pins a half of new with till tinder and a hump of butten a some grand cheese an egy is an improvement much all up together & put into a flar desh cover as thick as you please with grater cheese put in the oven a while & then brown from Whole new prepared on the same way is very good Plumb fridding Vake Ill suet shread fine 6 Boggs well beat, Ill Kaisin, yelle Currents, Illebrown bread grated, 2 table ma all well tigether a boil it your hours make a batter with spread theefre in milk * a large spromfull of flour. 2 Eggs & a little Salt put a quantity of chernes in the batter tie close in a bag & boil it an from y half-

I poput Pudding a occomo may Spread sweetments over their slices of bread. put the tigether, and the preserves between. mes a hent of south with 2 eggs a little nutmes and Jugar and pour it over the lower let it stand an hour les fore string it in the own the bread should be gestly put down that the mulk may corect it. Down to frint of boiling on the crumbs of a penny louf stir it nde, and add six spromful of flour four spromfed of suct chaped fine half a llog raising Three eggs a little meeting & valt brot all a she together, butter a dish & bake netter an hourplain boiled Pudding. Break three eggs & beat them well then as much flower as they will take a port boiling milk which all by Figures tout the five of bead crumbs three quarters frint of mille let it stand 20 minutes and two by I a latte mutnes three aggs it in all new gether, boil one holes

Virmicelle Pulling Boll a fint of milk with lemon heel & Umamon, all a 1/4 the ormicelle book for minutes, four eggs sugar to the laste men abyether and boil I hour de 1/2, or bake 1/2 an hour Light Puddings 2 og lump Jugar 203 butter 2 og flour 1/2 hent mille three Eggs, bake in large tom tea cups, put 1/2 full 1/2 an hour will bake A plain Them Oudding. 1 lb of Flour The propatoes and leadrots 1 - 1 of Potatoes should be boiled & put Counants Thro'a sieve pefore mucho 1/2 - Carrols. watt other things - bail 1/2 - Luct it 3 or is hourst. The pudding well keep for 2 or 3 months.

A plain plum or carro! pudding ! 2 lbof carrots 1 lb of Flour to of Lugar-1 ll of Potatoes 1 W of enviants The potatoes and carrots should be previously boiled and sut through a serve light mealy polatoes should be used. The fielding requires 400 5 hours boiling and when boaded will heep I or 4 weeks -



To Moust a Have When you have washed your Mare nich the legs this the Joints, & skewer them on both video. when you have Therewed her, put the pudding in belly, Easto her with nothing but butter: put a little water in the dripping when the Have is enough the Dripping han and a little more made of mide the soray and of a neck of encitton I a little dried lever on any thing you may happen to have. Thinken it up with a little flower a butter. To make the Oudding for the Hore Johe the liver a little beef suit, smeet morjoion & parsley shood small with broad oneonts & two off I cas on it noth nut may, hepper a valt, mea all together, & put it into Me. Have, N.B. you must not back the Liver To Jug a Have Jake a Mare case it, Do not wash it, cut it in preas, season it with nating pepper a satt, a one bemore ped while fine. not it into again with a 1/4 of lb of brother & a little nater. let the fung boil in a pan of water of three hours. when enough thicken the

with a little place & butter, & put into it a glass of sid port, when it has boiled a little, but the More on a Deep dish a hour the gravy when it To Roast Rabbets Take a couple of Rablets, case & theres thom vide by side, take all the fat out of them, boil the Liver chop it small & put it into meltid butter on the the grovy that is in the Implient han, put a pulling in their belly made the some as for rouste Hore othly leave out the liver, sirve them who noth paroley & butter in a bout. How to dress a Lambs Head and a purtenance belean the head well . I take out the brains, boil them in a bloth with sage & parsley, boil the heart liver & lights with the hear about on how, Her take them out & short thom small, when, the head is enough shidh will siguin on hour o quarter boiling, take out the brains, whoh then mall & mia them noth medted butter, but the purtenonce on a dish of lay the head whom it I hover the brains above over it

To make a giblit pie & blood paring 15

Boil the giblits till the gizzard be soft. Hash
then with higher & satt before you put them who
then to ith higher & satt before you put them who
the pie let your good bled onto a small traich
full of groots. - hover some hot mith on some
full of groots. - hover some hot mith on some
dunds of briad, let it stond . Lettle, then mia
the winter blood, season it noth higher & salt
winter savong & theyrae. Just some such into it
winter savong & theyrae. Just some such into it
winter savong & theyrae. Just some such greaned
I bake it on a sish that has been well greaned

To make fitted Beef

Take I W of Beef out it noth salf hetre let

It lie a few Days, send it to the oven with an

much rafer as will just cover scaron it with

heppe a salt, lot it stand all night

in the oven then take and all the bits

of fat a skins, a chock it well, then grash it with

the ind of a haste him hut as much of the

provy to it as will make it of a proper thack

note but in mace to your taste, a but it down

note but in mace to your taste, a but it down

in pote a cover it with clarified Butter

To make a Dish of tral Brown Jake Had from the Log or any other hart, cut it in pieces, about 2 enches think. To themak strew them grated mead, mixt noth choped bandley a little valt, & mitoring a made of you please, not any other sweet herbs. sond them to the oven in an earthern dish, with a little butter whom of a little maler under them, when they are brown anough, take the growy from them. otran I a add to it more in new movels have been boiled make it a proper thick negs - & Dish is you veal with it a the morels. - E Lawson Hashed Matton but the meat from the bone, & break the lone well boil it in a little water for the gravy.

but the meat from the bone, & break the bone well boil it in a little water for the grave, whop an orion small a spooriful of catchish salt to your taste thicken it with flower a butter let it boil, then but in your meal a let it simmer boil, then but in your meal a let it simmer very slowly till be hot through then hour it

A Galfs head Hash Boil the head, slice of their season it with mace nutmeg & a little satt. temm hed short fine, and on onion stuck noth cloves, put some strong broth to it and a little whole mine althe quice of a Lemon, Michen it up with butter rolled in flour. - the brains wh is a cloth give them a scald take them a an egg a shoonfull of flower an spoonful of bread crumbs 2 spoonfuls of thick orean a good but of salt & a little harrley & Jage show fine mixt then well together take a little roast dropping let it be boiling hot and drop them in as you to fretters for then brown, lee them whom your hash, with comme forsement mare into balls and fried and slices of Baron Corporla one owner of ginger. hepper, mace nutmeg. cloves oach 1/2 anounce. Counces of walt min thom well to gether & push them Doy. - it is a great improvement to Brown gravile. -

Cellery Jause Wash & dean 10 heads lellery out of the green tops, and the out vide staths cut them in bits, and boil them in gravy till it be tender a thinken it with flower & Butter To ress a Shoulder of Yeal Third small a good teat of Jage and parely with a bit of Butter, put it into the flat and rount it. out ourrants to it, a it sats like hig. - N. B. roast it in a dutch own put some butter or drepping whon and vone Water under it. thicken the gravy with a lette butter rolls in florer Browning for gravys boil the coarsest brown Sugar you can with a little water till it be a protty thick sinch to make Katifee save the stones of all kind of stone fuit. crack them & take out the bernels. wuch than I put them into brandy

Captain Machartny secrept for Mich. they North & Keeping meat good in the hottest Clemates. Take 4 Gallons of Water to which add Illiand 1/2 of moist Jugar. 203 of Salt Wetre, and 6 lb of common satt. when it boils he careful to skin it well & let it boil tile not more strong will wise, shen it is cold but it on to your kneat. which must be quite covered. Buf that has been kept ten næks has been as good as if it had not been satted threedays - if you entered to presque Ate meat a con viderable tune, it will be necessary once in the month to boil the pickle over again, scuming of all that vises & puting in 203 of sugar and 1/2 all of salt. - this Dible is incomparable to core Mams. Jonques on Buf you intend to day. _ observey to Try them well and put them in hoher Bags a hang them wh in a dry vorm place. V.B. the meat that is intensate be hung, whould be well ruled with salt before puting into the hickele of lie to or & weeks it it. The meat that is intended to be used soon need only be put in the peckele, leaving out the valt

20 To make one Gallon of soup Joir of Barley boild in six quarts of nater till educed to four in which boil Turnips Corrott, onions, potatores and pot herbs, thicken it with 2 of flow, pepper & salt to your taste. then and tro or three og of Beef or mutton Tropling or suct Motton all a Blaze but your mutton into stakes. - chop a fen omons and when they are boiled hrethy oft in a little nator, put in your mutton with

pepper and salt and a little wall nut. cover it dose up and let it remain on the fire about 20 minutes.

Imprograment to a roast Grove When the Grove is taken from the fire, have really 1/2 attachful of sed host with a small trashron fed of made mustard, a a little obegan pepper loiling hot of the aprove on how it in just before sonding it to talk

Stalian Peace Soup The hearts of sex babboge Lettuces, 6 large bucum, bers pared & cut the long way in quarters. a pint of young green pease, a lotte onion, some pepper and water a quarter of a pound Butter, put all together in a sten pan closely covered on a very ston fine, to Iten gration gently for an hour ond 1/2 or two hound till tender. Boll a punt of older peas till tonder in three prints of water and page them through a sieve in the nater they were boiled in . mix it with the stewed things beat I all together I when heating, but in a while of mint. but to not leave it in as it will make the sout look black if you think the south too thank add a lette boiling water while it is heating. one pound of salt and one of salt petre is a saficient quantity to put on to a stone of Bacon. or ham, to cure it.

To make Browning Take a teaspoonful of ran Jugar put thin a saucer, Set it in the oven till it boils candy height, or a deep brown, put to it a little gravy, or narn nater, and a lottle pepper and Satt. To warm up cold Tibh. Pick the fish clean from the lones, time be of fish, put 1/2 a hint of cream; a spronged of anchovy liquor, a shoonful of Catchush, pepper and satt to your taste, when it is near hot put to it a little flour and butter, make it quite hot, pour it into a rish, cover it with brown them a lottle I send it to table

To Rickle Cookles Worsh them and frut them in a pan over the fire tile they will open, put to the liquer some white mine, whole hepher, a little vinegar, and mace, but in the cookles and let them have a scald . frut there wite a for. let your liquer froil; and when cold from it on them ter them who close - bod the lique in a braft from

cut the fish in small pieces & put it into though alt & water, lot it stand a few browns then just it into mushed potatoes, make them hot, & some who, with egg raise in

To Scotlop meetten or Beef hope the meat pretty I male edd to it hepper & Satt y as would natur as note make it pretty most - cover it with bread crumbs & set it in the oven the coumbs should be a little brown - a little butter on the crumber is an improvement

Cockle Jause When the bockles will open, take them out & wash them in the liquion, let it Hand to wither, add as much water to it as is wanted and a sproonful of Post owne a botte catchief & a lottle mitmes make it a proper thickney with flows, put in the cockels a gene et a boil To Fricasce Cauliflower After breaking them into hundsome lit freees, boil them in nativ tell tender. lay them on a dish and hour white I were how them, made of meth thickend north flow a a very little butter. and a little mace, & Jott, with very little prepher. may to small pottatoes the same way

Thinge lake Jake sid eggs beat the golds help an how and the whiles to a froth 3/4 th of sugar from at put: the sugue to the golds then add the It should be put into a mederate own directly it is miget at bake about an hour -A good comme flam who Mix well together with a copon 50g of fine flower 5 B if moist sugar about to a themble full of Carponate of Toda 2 g & Butter & 2 Eggs - the add 6 drops of essence of Lemen + 6 Drops of essence of Matafia - Bake in a moderate men in small pethpaus. This makes about Two Dogen. -

Apple Cheese cakes 1/2 lb Apples (prepared as for apple sause) 1/4 lb Butter metted sugar to the taste 1/2 a lemon sind grated and the juice three beggs bearing out I of the whote of agreeable a little metineg may be added This quartery maker a dozen

It Make Lemon Cheese Cakes : 27 Blanch 14 of il of Ilmonds beat them very fine with o little vose nater hat in forer Eggs vell brot Take Covences of Jugar & Counces of mel & Butter a Lemon peel grated must then all together & best then very well, a finit then arto your parte, before the are det in the oven gratt oven them a little Jugar bake then in partly quick over In make Black Caps Take some Apples the largest you can get but them in halfs, core them a lay them noth the flat were down to the wish . Long then single as clock out you can squeese a Lemon to the spoonfull of ovange or trove thates a pour over them shied demon heet very fine I she bestween, a grate sugar all over them, put them in a quech over half on hour all bake them

To make a non Rofset Boil 3 of grated bread in a quart of milk with a stock of connamon and some lemon ped shoed very fine, thesken it with the yolks of 3 eggs well beat with a little Jugar. how it into a Bason and put in shote wine to your taste, keep sterring it all the time. a for naples Biscuts thrown in is a great improvement. Barley Milh Take one coffee cut full of scotch barby. and a quart of Water. set it in the oven tite it be quite soft, mist it not milk a proper thickness, a little orean is an improvement. I weeten it to your taste

Barley grull, a pretty out her Sish 29
Of 3 ounces of heart Barley, make a quart of
Barley Water, put to it a 14 of a ll of lowerants.

When they have boiled a little: set the to cool,
I beat up the tro eggs and pit into it. with 1/2 a

writ of nine. In a print of cream. a little Lemma

peel & sugar to your taste, stir it gently

over the fire till it be as think as cream.

put some new milk into a bason, let iteland about 12 hours skin it is put the milk in a ken with a little mater, set it on the fire, take 2 eggs beat them sold mid them with the oreann you skins I of the milk and when the milk boils put it in and when it sises fint in as insich butter milk as will break it deard.

you must keep the han from boiling by pouring in cold water when it is sufciciently broke put it in a sive to drawn, the shows not be used till they have stood all night

Jake 34 of an og of Ising lass boil it in a hent of natur tite half be masted. 2 og og sweet & yaan og of bitter almonds, half a hint of cream, sugar boil & demannon to your taste. Itain it. & heep storning it tile near cold, hut a cite cups dipid in told.

To make whipt Tillibubs Take one quart of cream & boil it let it stand titl it be cold and one punt of white norme a Lemm heel parid thin a steeped in the Wire the hours, to this and the juice of a Lemon & as much sugar as will make it pretty sweet put it into a leason & which it one say tall pretty stiff - fill your glasses a Day before you use them - NB. let goor exeam be full mousure a the nine rather less. - they roll Neip good 2 or 30 mgs -

a grated Bread Rofset Three punts of snulk, a henry roll grated, a tod cut ful of made nine, sugar to your taste book the milk alone & put the osumbo into it before it be taken off the fine. Egg Cheese cakes 4 eggs boiled hard and shoed fine, I ran egg, 4 og Butto. Log sugar, 4 do currants, a little nutmeg, mux these nell togethe & Bake them in a quick oven, excellent beheese cakes 2 og millet creid in milk. 3 lggs. alttle metmeg. 2 or 3 apples roust. Sugar to your taste, beat theore well together with a little Lemon heel & bake the in a quick over Take eight spoonsful of curds. 2 og Butter the yolks of 4 or 5 your rind of a lemon, 2 of almond, brat fine o lette mace & cemamon, sugor to your taste beat there together about ten minutes, may add a fer Currents of you chere.

To make Collage Cards Pour some boiling water onto new buttermilk lay the cond and to a cloth to drawn, mix with it some new milk or cream, and sweeten it to your taste Artificial yeast Boil potatoes of the mealy sort title they are thoroughly soft, skin and squeage them through a cullender to prevent any knots, put as much hot nator to these as will make them of the conois. toncy of common ale Barn but not thicker and to overy hound of polatoes when boiled 2 ounces of sugar or treatle and while just warm, stir in tro spromfull of common Baron, keep it warm title it has done fermenting, and in tranty four hours it is fit for use one hound of Polatoes will make a punt & 1/2 of Barm, let your bread stand eight hours to rise, use the same quantity as of common Barne It will keep three months.

American Barin Take one handful of hops and boil them in 2 Quarts of water titl one half is boiled away, strain the water from the hope and but 2 table shooms full of satt and half a tracupful of sugar, or treache and then ster in I pent of flower . of the this put in one table shoonsfull of Born of the last making shile the whole is now mith non It will be really for use in 12 hours and will keep & months Galina burds & when take a number of the Googh coats that lime the gozzards of turkees & fowld and after cleaning them pour contained pebblio de stren a little valt when them & hang them who to day. When entended for use, break a few humes and hour is few shoon ful of boiling water, after standing all night the infusion may be used in the same monner as runnet made from the Stomash of body .-

Minced Ries Satisfy of Apolota Take 1/4. ll of Apples, Ille fresh suet choped very small Ille currants, the rend and give of a Lemony the rind wither cut very small or grated, cliamon and sugar to your taste must them all well together, and hut them in good preff patte, - N. B. it is any improvement to boil the demon (after the und is taken of) till Jose & pound it first taking out the feiphins . -To make bream burds Jake 2 quarts Water let it book, have ready I quart I west cream, fine eggs well beat & strained, must them tigother and fruit them ent the boding nator the them and let them stand on the fine while the whey be clear. then put them on a vies to drain

Ceream Cheese Take one Quart of new milk and I frent of cream, set it in a norm place untill it is coagulated, then how the thinken the thick part, put the latterente a but lined with a fine cloth, tum it into clean det for use. I manuale et mille be At bat shows be quicker long 41/2 wice, a 21/2 Jeep with holes round the bottom loss am Wherse. Jisc pints new mith 1/2 point cream tun it with a very I mall greatery of carring. - put ittento a vat notheret a bottom set it upon rushes, let it tand in a warm place tite sattled, then take the vat of & turn it. - use no cloth on weight. If it be nontraci latte withen may put in more cream.

Hummery MM To every og of Isinglass frut two quarts New mille & yog better almonder boil of 1/2 unhour over a ston gine, sweeten it to your Taster. Strain it, margado a links brands boet custands boet of new milk, let it stand to cool, " but to it about the size of a large wallnut of fresh brotter add four eggs well beat a Theamed. sot it over a Too fire keep storning the at is pretty thick, Inceten it to you taste, when cold put in a lotate brandy, may add an of allmonts beat prothy fine. and if a ratafia taste les likes a fen bitter althonis.

For making Emollient Vintment 37 Jake 4 Dr of White Way 1 Straw of Palm Oil 2 sent of bamphor I Tou theorpil of Olive Oil Metty the Oils t was together over a now five cut the confihor into small ficiels and add it to the rest of the his greduits when metted hie as few small pieces of alhand wat up in a piece of mustin which must remain in the vessel until it has given out a rafe priently deep colour it will then be fet to pour into moulds Wenty good bun loop 1th of How 2th of maint sign boy of butter 2th of currants is the of ground comowing heads I graled natures a little ground cinnamen and cordied limen is on if Volable sales put day into the other signedicals their wome a gill of mich how it into the ofner projections flour and hut it is a paw in pol and hahe immediately the ballow is outbied who the flow and one gay. To presence thrankeries Take Equal beights of fruit and seein half the sayur in fine founder over and it then stand water next clay when and the seems - du of the sugar and boil is of an hour then

30 take out the Mawberniss who jass and allow the whichered and from it when the fruit to make calfs foot felly to a gang of culfs feet add I gallin of water let then buil until one half is consumed then put, it through a seine when cold them off the fat then ut it in the fine till it is dis - Wheel put in a little halnes and cinnama the june of two limes and the and of one the you think it has give infficient flavour white were and suger to your taste the whites and sheller of his go seven eggs well heat I mig then all lagether and ut it own the fire lite it boils up then put it in your they has the it suns fre In you think your thick be slift you may and water arraw out blanchmange this paste with only water on this hall's first of boiling milk having flavoured it with a little linew jude is wife water dail it ten mirules stirring it all the time hour it into a mound and leave it until next day - was look to or fifteen princeles not stined

Blanc Mange. a part of new mich and a gill of warm with un aince of exinglass with it about & of an hour sugar to a little some water of lenny Restorative July I en of isnegloss 2 on of rigar and white my Sun trabee a halmen and win few cloves pounded adol to these ingredients a put of part wine a a per of hot water the the whole is dissalved - the the sine of a walnut three lines a rolled Tinger bread, 2/2 of breach lengt butter 1/2 of thouse tages 2/2 of flow and auther mixed half that gray to your take bake in a slow over Highlules Ten cohes This of flow 3/4 le of love baller wife ? Spirits of with hill of pearl a little sait I'm of flow i point of treach 19 hours

Apple Telly ". pare & come 40 apples put them in a Jug with one quart of water. Dot it in a pariof water I colde untile very soft, Let them Irain thro a July bag, to come print of gues put one lle of sixted loof sugar. - bort the quece 1/2 an hour with the rend of a lemon then adding the Jugar, then boil 20 minutes, put in The June of the Lemon from minutes before taking it of the fire, I ken it well, & put it into moulds, cover non paper. - The sind of The Somen must be taken out when the guly has I'me boiling to every gallow of Wales put two pounds of the very consent sugar hort and skim thoroughly then fut one quant of cold water for every gallon of hot When call but it into a trust ofmed with yourt this et new slerys then bornel and not in a place where the sun will be on it Though it will be seady in six months -

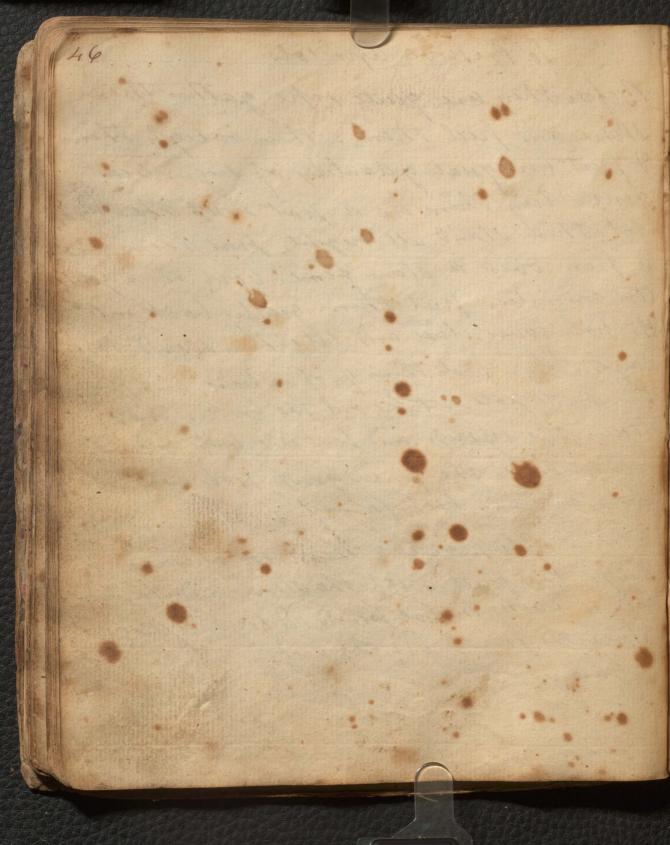
Vegetable Lozenoes 41 Black Courants to be baked in an oven I the fine pressed out as much dugar It be added us will make it halatable with salt hetre but not so much as to make it unpleasant, The whole to be bouted untill a strop conscrue, cut esti small squarer, and if not sufficiently stiff may be doned a little en a cool oven: all makes Take a 14 pech apples, To of Pears france coard 1/4 peck of plumbs, 312ll of brown dags put them into the oven till soft, when take out to be boiled half on hour, pour it on to a dish, I cut it out in what whape you

do preserves Plumbs for Pres put a quart of Damsons or any kind of Plumbs into a for, with half a pound of sugar, the them well wife with a bladder. Set them in a pan of cold nater and let them boil twenty mineites, let them in a tory cool place the opening them till they are nanted for use. another way put a pound of any kind of Alumbs or Cherries into a jan. stren over them six of dump sugar prounted, cover noth two Bladders sach scherately teed down, sot them in a pan of water up to the neak, and elit them boil three hours Plumbs boiled as above heeps very note mithout Jugar, the larger the plumber the This hicked Stranberrys weigh

to preserve Magnum Bonum Plumbo. Take sex hounds of blumbs, puch then with a needle to prevent bursting simmed them very gently in a thin vyx rup made of one hound of ougar and a hint of water for about 15 minutes of put them in a borol and let them stand there days. - then make a syxruh with 2 1/2 ll of Jugar, with no more water then what hongs to large tumps of Jugar Topked quakly, boil the Islumbs in this fresh syrup after drawning the first from them. boil them gently the they are dearband the oyner ashered to them but them one by one into small hots and hour the symp over, but brandy hopers over a Keep them for use by adding a lattle moist Jugar to the first Synch, & boiling it well, it makes a good common I westmest. I may to half the Plumbs at one time of the pan is not laged in with to it them all ate once

44 To priserve Wine Sound Sake the finest Wine Sours; run a pin Jown the seams skin Cech put them in a jar with half their weight of Jugar, the them in a par of nater to then far about 1/2 on hour, the next day pour the syruh from the plumbs and boil it with a little more Sugar; let it stond another day, and then give The plantes a boil: Then boil the synch it a proper thick negs lot it son till near cold and now it on the plumbs -To preserve Gooseberrys. Boil a frick of Good being and hour. then & ment day (put six the of sugar to them & next day (put six the hour. heep them for unx To preserve had burrantie To one quant of hicked burrants fut 20 minutes pretty quick. boil buriant of ally fifteen minutes.

To Preserve aprilots Before they are quete repe gather them, Hone and feel them. Hen weigh them I put un equal quantity of sugar beat June lay there in a pot with the ouga, let this stand all night, put them in a fran over a store fine, both there goodly ten minutes, put them gootly back into the pot, cover clase and let them stand two days, then bod them 1/4 of an hour, and furt them into poto take out the broken ones Strain the syruh and frut the bits ente 12. broken ones, the fine your hot own the whole ones, and keep for an To preserve Hentish Charies Weigh the fruit with the stones and Stattes on and to cours melve fround and four the sugar Thone the fruit all the suger and bout to

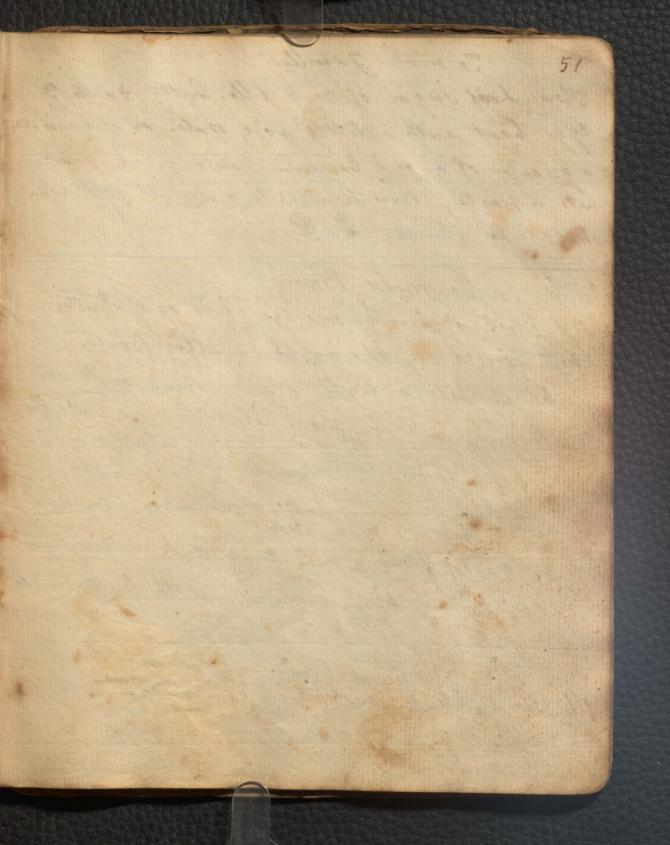


To make Goodberry Vinegar 49 One quart of rife goodberrys. Ilband 1/4 of the coarsest Jugar to every gallon of Water goodberries Thirst put some hot water to the Bornes, and let them stand a day or two, strain them out and put the Jugar to the liquor. Don't heat it. put it into a bask and lit it stand in a worm place till the summer after. our Bornels hois & gapland, one hick goodwrees 10lb Jugar To make your Gooderny or burrant Wine I Maria To a gallon of Gooderry's (not heaped) courted, put o gallon of Water let it stand 3 Jays, stirring It who trice a day, then strain it, and to every gallor of Liquer ale measure put three lle and half of Jugar, let it stand in a Jul three Tay and it it once a day. Then tun it and in five or six weeks rack it of, but some Isinglass Ant is desolved and close it up 3 neck then bottle it ...

ad Elder Berry Wine To one gallon of Water, put 2 gts & a 12 of puched Bernis. boil them in the Water 1/2 an hour, otrain Them through a thich sive & put 3 ll of maint sugar to come gullar of legun boil & whim it on hour, beat up the whiter of a fee eggs in a little mater. boil it a fen cloves about ten minutes before you take it of when it is cold put a little men Born to it a let A rock 4 or 5 days, stirring it once a day. tan it. I hut all of san vaising to every live gallons of liquor, on a for cloves on the a little Tringlage, it will be really to bottle in about three months. loream of tarter 2 oz. juice & head of 2 Lemon. 7 quarts of boiling nater powered on to them. Thain it through a gauge sure. smeeten it to gover taste & bothle it. It will be fit for use the next day.

To four gallous of rater, put seven hounds of Augar moist Brown Sugar and full & og of genger breused, with 1/2 am of Oried orange heel boil these together for an hour and when cold all the juice and heel of six good Lemons, and two pounds of kaisins, but into the cash a small cut full of barn, when it has done north ing that it close, it may be bottled in the 4 weeks and is fit to drink immeadeately. NB put into cast before you stop it lip a quarter of an og of Ising lass to fine it. ANDEX XXX AND WAY WAS AND AND THE The MANNER MY SAMEN A MANGEN X MANGEN X MANGEN AND MANNER AND INCH HOLLEN WAS THE WAS Tomake Rasplewry Vinegar Take one quart of Raspleirnys, The the in a pint of venegar two or three days, then strain them, and boil the syruth not one pound of turnh Sugar - when cold bottle it for use

To concrease Fermentation in bottled ale or Porter To one pint water put 1/2 lle Sugar book hem together a few minuter, when new milk worm put in a table spoon feel of barm to nork, when clear, but 3 table shoon full into each bottle it will be fit to use in 5 or 6 days - -I the lequer be hard, take the acid of with a lottle hupared ogther shels, or quick him, before, bottlesing it -



To make Jumlles Those Lougar of rach Ille, butter 1/20 16 3 eggs beat with a little voic nater or springrates a quarter of on or of Coviander sals, which wake into a paste turn them into a small roll, what shape you chuse. - 8 @ To make Buns one punt of milk, one egg, two og of Butter which mett in the milk a little Barn. make it unto a light parte which will rook lot them stand 1/2 an hour before the go into the oven, bake them on tins Jomahl Tea bakes Take 2ll of flow 1/4 Oh Butter abittle brown Jugar & little Barn. knead them in with butter melt ed in Water Ill Hour 1/2 a ll of Throcke 1/2 all roanse sugar. It ll of Butter on of ginger /2 and of carraway a inalog of Conander Deeds.

ginger breal a Teron 2 ay 53 Take 1 lb and perfor treache 14 ll sugar & 203 of Butter 100 carranay seeds 100 ginger make it into haste with flows To make dry Biscuits Take a quart of new milk 2 og of Butter, mett it in the milk, one small shoonful of Barn, must them all together, lent not too hot, then take as much flower as well make it ento a paste, set it to rise, then rock it well together and your them out and bake them in a quick Dry Biscuits another way knead flour into a stiff haste neth some good cream, rord them out and bake them in a quick oven, may all a little Jugar & seeds To make a Dutch bake Desolve 1 lb of Butter in half hent of milk 4 spea falls of Barn. Deggo. 3 large shoonfuls of Jugar and 2 lb of flour, beat all well together, let it stand to vise then but in Ill Carrants. - on how will

Nuns Drops 1/4 lle Sugar, 1/4 ll butter, 1/4 ll Currants, 1/2 lle flows one egg, all mixed together and bakes in small lumps, _ N.B. may and almondo beat fine. _ or bake in small cakes. Regency bakes It eggs 1/2 ll butter norhed tigether, then as 3/4 the Jugar, Ille flows, gratt in one Lemon heel. lay them in humps and bake them. Bath bakes Take 1/2 lle butter metter in a tea out full of cream, Leggs loving out two of the wheter a hound of flour a shoonful of varm, the vind of two lemonds, grated, mixt all to gether lightly and let it stand three hours to rise, then make them with into Sumps with one lle of Sugar pounded, - the best way to make them who is to Touche the Jugar inte as many harts as their one cakes and knead it into each.

parte for Tarts Ille flour, 1/2 ll butter, 1/2 by of Juger, one golf of ogg. miset stiff noth boiling milk soul themas their as a hafer - (line the hetty home . Grantham Whetstones. Ille flour, 1/4 ll howdered Lump Sugar, 1/203 earraway seeds, one egg. made inte a stiff haste with cream, to be very well kneaded, then rowled thin well hricked and cut into pieces about 2 inches broad and six in has long . hot Rolls Hake 1163/4 of Thour, nut in six og of butter. The yolk of an egg and a little baron mix it with warm wilk. Let it lay an hour to sixe and eat them hot. To make a Rice Cake To 1/2 W flour and 1/2 lb ground Kick. Ill of Loof Jugar best and sittle. I cago. a few carraway seeds beat it mus well before pliting it in the overs!

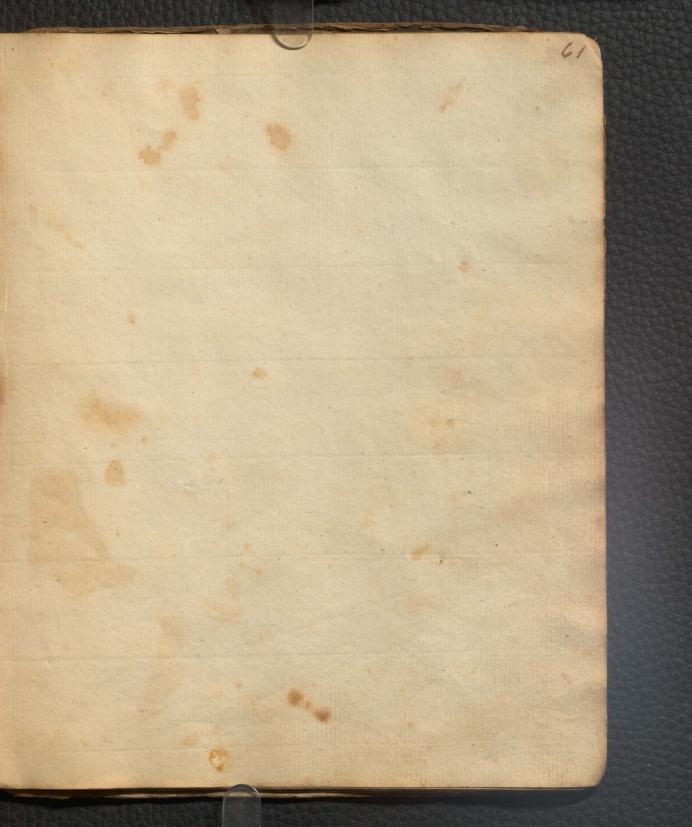
To make small baker & Burger 34 ll of Flour 1/2 ll Butter, 1/4 ll Jugar. 1/2 ll Coursas 2 eggs a lætte liman peel. Tra bakes Ille Flows 2 og butter subit into the flower. a little barn, & Jatt, makeints aligh haste with warm milk - un ogg o a lotte sola is an impressiment Ginger Bread S. Hunter Equal quantities of Sugar, Treade, Stour may are a little more flowr - just a shoon full on an ivon place, set it in a pottry with oven Ginger Bread M.G. 3/4 lle treade 603 Butter, 503 sugar, 1/2 lle Flour ginger to the taste . another Way 1 og breacle 3 og 13 ut - 312 og Jugar 3/4 lle Flour

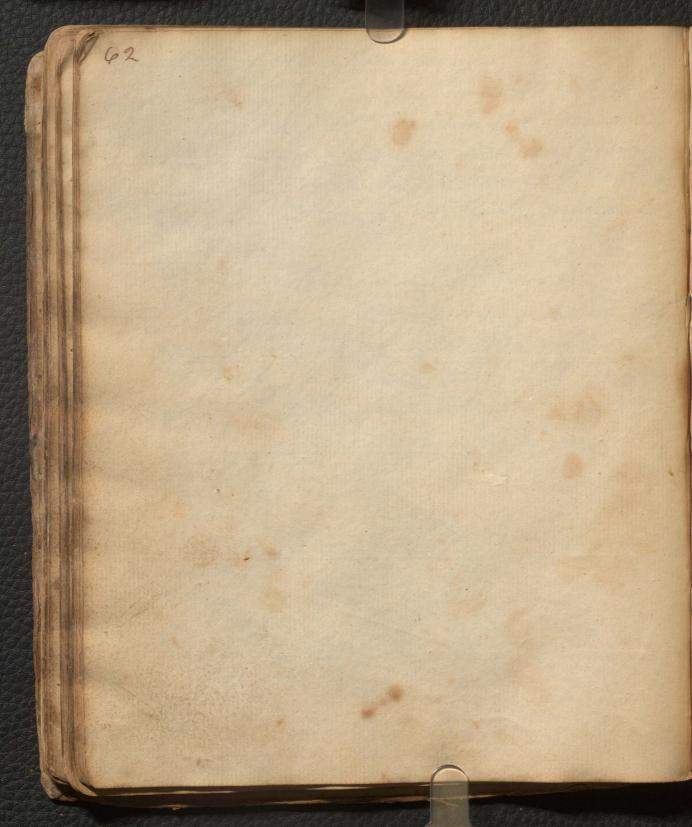
Bath Buns 2lle Stour, 60g Butter mobel into the flour, 60g Jugar a spromfull of Barton, 3 leggs just into a funt & filled with with milk, currents to your tarte which them were leafure the Jugar & Courants and added. Pumb Cake 12 lb Flour Fried, rul into it when cold 1/2h Butter beat give Eggs must them in the middle of the flows with The or three sproonful of 1 good Barn, cover it up and litet stand to rise two hours, their mix it with 3/4 lle Currants alittle mace, Connaman, Mutmes. Y Jugar to the laste, phint new milk. may all Candid Lemon & almondo. butter the time well, & let it Utang to seeke lette before their sot in the over about 2 hours will bake it. Equal quantity of Treale & Galmeal, and and to be mixed up, and when them take a bunch out is to a board, with with the hand lightly un tet a proper think mels bake in the own, until wown - finish before the fine -

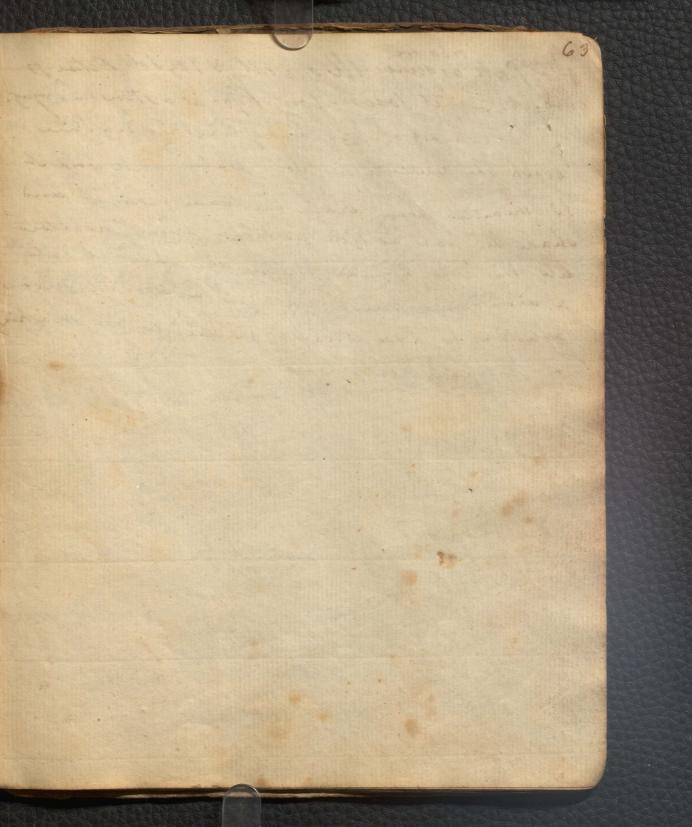
Hing bakes Itter To a quarter of a pound butter put half the of Slow, sub them well together, then and half pound of powerded Loge by arthe rend of a demon grated & two eggs well beaten, may add a few almonds beatomake drop them in small lumps on the time they are baked on - bake them all of anhour Somon Drops Hopping 1/2 lb Loaf sugar pointed fine, the sind of alarge lemon grated ten bitter & ten sweet selmonds the white of an egg beat to a froth, then beat alltogether make them in balls the size of a nutming bake them of nater haper in a stow oven -- Ginger Bread HM 3/4 lb Flour 1/2 de Freade, 303 butter, 1/4 og ginger 1/4 ll Juger, and a little heard ashes to 2 sproinful of malt liquor before mexing it up, rond it out pretty thin on the time it is to be baked on cut it into ognaver,

Buscuts 1/4 ll brotter 42 ll flour 1/2 ll burnip duzer brat fine three eggs. Droped on to a ten. Cakes A. Churchell 21/2 ll flour 21/2 lle moist suger one og botter one egg, 1/2 small tod spoonful soda. Thornsbury bakes 1/4ll Tour 200 butter 2 03 Jugar one era The Flow. 242 of Butter half front Water, knead them very well, this small quantity of Water makes them require much kneading bufore the and be made into a parte. Plumb Cake m. W. 1/2ll Slour ven, well I red in the oven . 6 og Butter, 6 og Jugar, 6 og Courrants, fine eggo, the Whate & yolks beat ocherated. n. B the butter I hourd be mibbed well into the flower, or beat to one the Hour Three of sugar one og Butter one ogg, Euorants, scids, & barn, mix with warm mile to a very light parte, beat them very well & hust them on tins to rive, when half bat into Them over with water

anow Root Blance monge? Take a pint of new millo and a slick of connamon and let it simmer for len mienutes then add 2 table shorfuls of arrow root mixed up with milk I boil the whole for three minutes wenter to tuste and put is into suculds -To destray vermin in beds to Dissolve half an og of conside sublimate in a little spirits of satts then add half a part of spirits of Turpentine wit the hore affected with a small paint brush -







Hope pork or grines Ille of North & 103 Salt Betse to cure it. It lose about 1/2 at a stone in Daying. Method of preparing boast India Rive Wash the were in Soft water, and boil it 10 minutes then drain the water from it send shake the fran as you do when drying notatoes tile the rive officer freely does, but it into a dish and wish it with a wooden whom afterboards acha what inqualients for making a pudding you theater

memorandums a least head takes 2 hours boiling. in our steam hans - a large From I how, a breast of weal I how a "4. 14 hamb all neight on hour a 1/2 rousting 1/2 Pock Rusplearys weighs 61/2 lle a heck or & quarts of Gooseberrys wiight 16 hound y pints hicked strawberrys necigns 4 llena peck and 1/4 white burrants was six quarts of juice of line, to keep eggs, (left the bottom on theak part out - 1015 the eggs kept very well one fround of green wash is sufficient for our summer house _ 2 quarts, (2 parts nata & one milk! nile do it twice over. in 1014 me had only 3/4 lb which does not give it supresen

To Pickle Trions post your onions, & give them a boil in milk I Water, boil a little black pepper and ginger in the vinigar and pour it hot upon them. -To lichle bucumbers Let your bucumbers he in strong valt and water till the are turned yellow, then scale them in the same thice a Day titl theybe green, then loil some black hepper and sace genger in your vinegar on? pair it hot when them. you may pickle radish buds the same vay . -To Michle Red Cabbage Let your Callage stand till the post has taken it but in very fine, & therow over it some salt a salt petre let it stand all night, boil some black hopper & ruce lyinger in your venlyar a pour it hot upon it. & keep it for use.

To puckle Colligtones your then a boil in mich & Water and put them on a sine to Train. boil some shot hepper in your vinegor and pour it hat upon them. if you chure it sid toil some bookaneal in a Ittle vinegar by inself & power it upon them Indian Rickle Take bolleflowers. Cabbage as any thing of the kind, pull them in small puces. give them a boil in saft and rater, to make them a lotte tender but that to break, Lay them on a lenge swe and dry them tele the look like buts of hut 2 ounces turment Bruis of the organists

for whole hepper, lot it boil about to minute put the due vigitables note a jas, sprinkle among them the le brown mustand seed, hour the vinegar borling not upon them, may and vegetables as gow think proper, always boiling a daying them as above directed * & put into a little old muslin ..

I house Cake Jake 6 eggs, beat the yokes half an hour and the whites to a frith, 3/4ll. of sugar pounded put the sugar to the trokes then add the whites also add bog. of fine flour and heal it well It should be put into a mod erate over directly it is unseed & bake about an hour. A common Plum Cake Take I'r of flow dried and cold rub into it 1/4 lb of sugar butter. Beat I eggs well mise them in the middle of the flour with 2 or 3 spoonsful of good yeast cover it up with flour & let it stand to ruse two hours or more. Then mucil up with 3/4 lb. of currents, cleaned & deid a little cloves umamen mace unfriegs & brandy candied

leman almonds and sugar to your taste also a little new milks, warm to make it up of a proper lightness rather more than half a puit. Butter the ten well and put it in let it noc a little before it is set in the onen, about a hours will lake it.

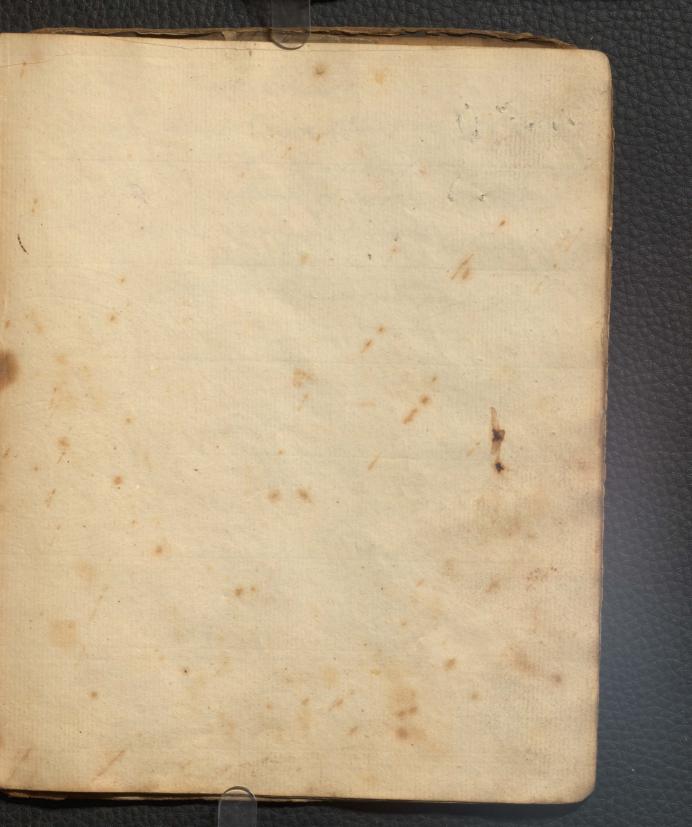
Tea Burs

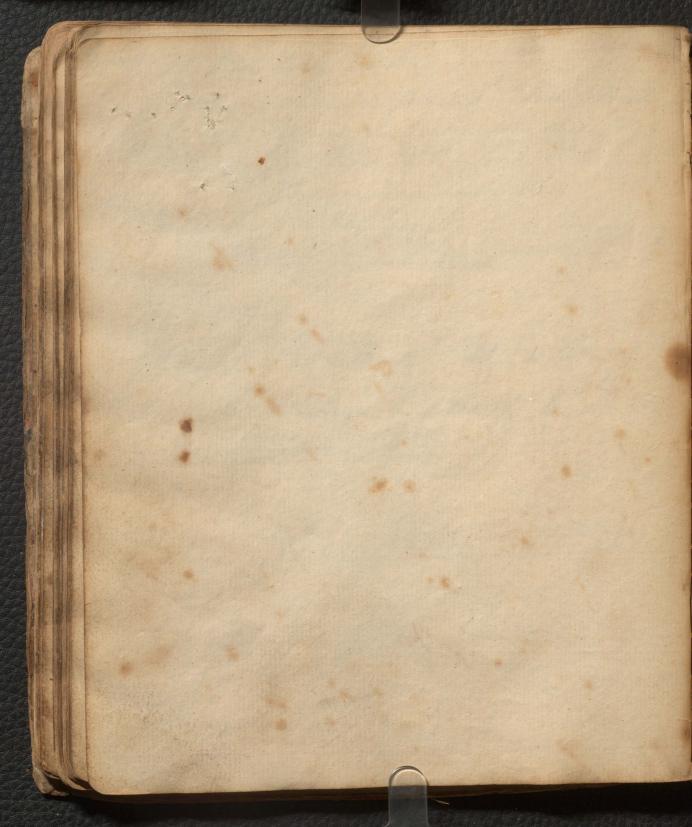
the flow 2 of of Sugar 2 of Surants a dessert spow full of years? The hahes of two eggs set it to use with half a pint of warm with let it stand half and half and hour by the fire beat the with a spoon to a light paste its many storned and hour or more will it out thick and cut your cartes with a

mine glass butter your his same a small quantity of the yatre of egg mixed with half a leaspoonful of with to rub on them sift a little sugar let them stand before the fire an how before they are ful in The over lay them clase tigether on your tim. Dr Judrals neight for head-Jake loy of corbinate of when 3/4 of an ong of Jarlasie acid, mix then well together this as by mustar, but this to yells of flow tis fan by of salt and my all will lagether in a dig thate - Then make it into dough with is a gallow of cold wales, put it will tend to do not allow mere than 5 minutes to class hope it is placed in the over where at thousand Hand the usual time - the result will be a fire springy last of bread weighing to the tat MB Be sure and parchase the molerials of respectable douggists -

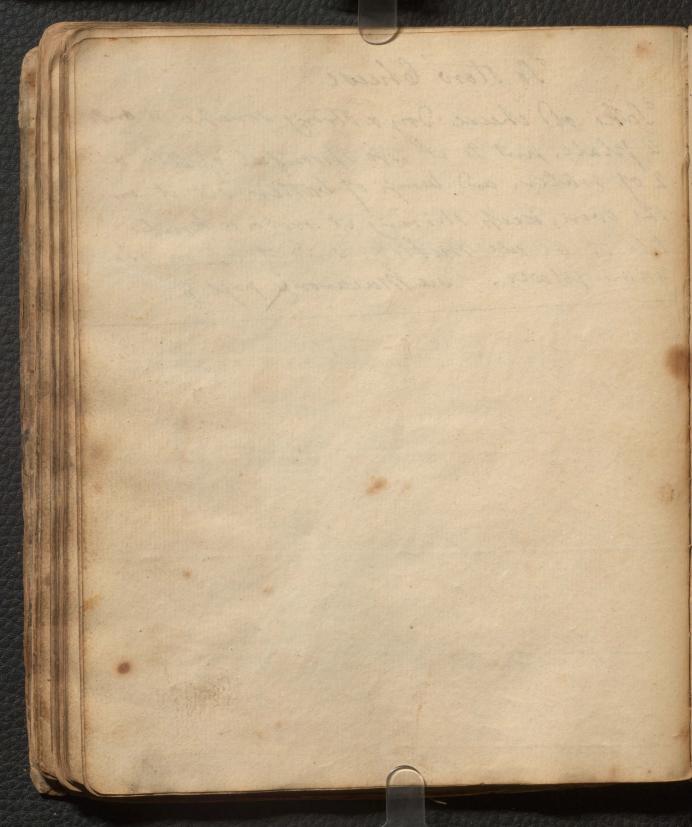
To senere abstruction in a going person Jake ha th of Treacle log of sulpheo I of course musland 3 Lew showfuls of the filings from the Whitesmith riflet mix them and take 3 Jan sparafuls night and morning until the whole is taken Best a week and wheat the medicine untilet produces the desined effect-To take out how Moulds. Ink de Lay of cream of Juliar hop of will of sond mix these well together and who the tame as salt of lemen. Exerce Curds -It in the five in a pan of cream che when when it simmers add three fines of butter with and 19t of new with when The whole hearly hails pour in a little & water which will make the could site to the top their take then affer For a cough hay of Syrah of squills Day of Hones Loy of syruh of horshound

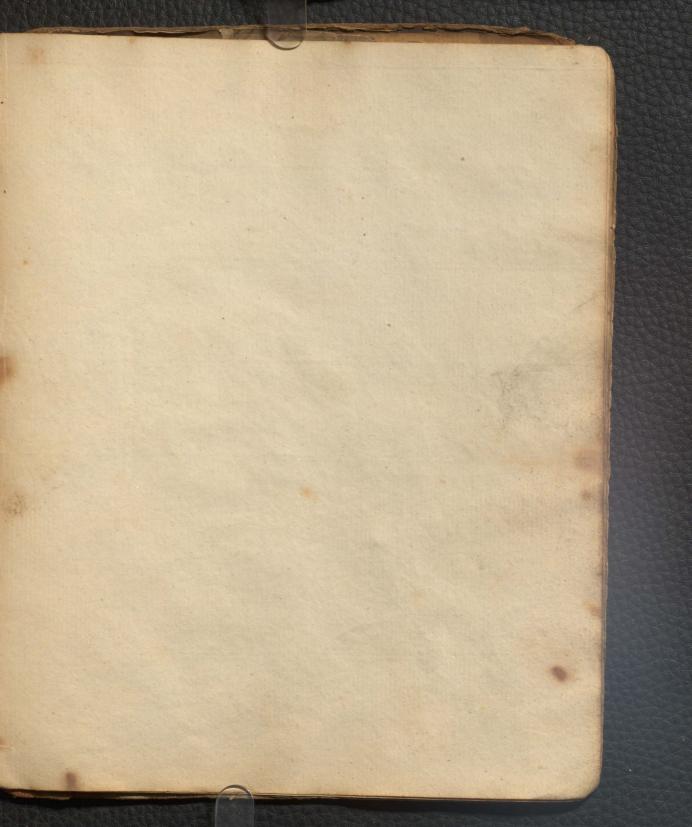
Marking hik Lanar caustic 100 grains - Jun arabic 2 Drams - Rain water by weature logs sap green sufficient to colour it Treparating Lequie Salt of roda log - (Rain water Lay) Minual Pres 2 lbs of Beef - 2 lbs. of Suet - 4 lbs of apples - 4 lbs of Sugar - 2 lbs of Currants and Elles of Praisers.

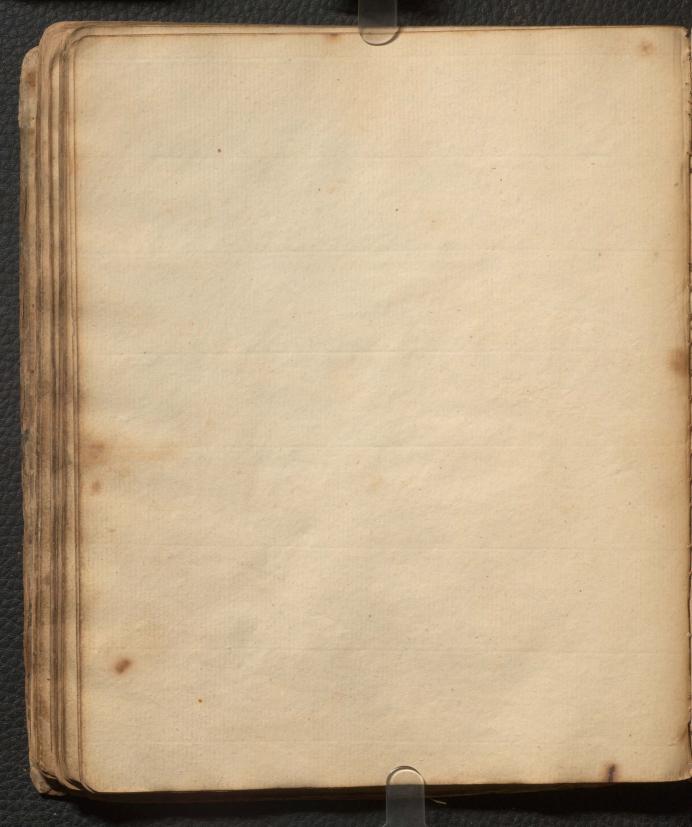


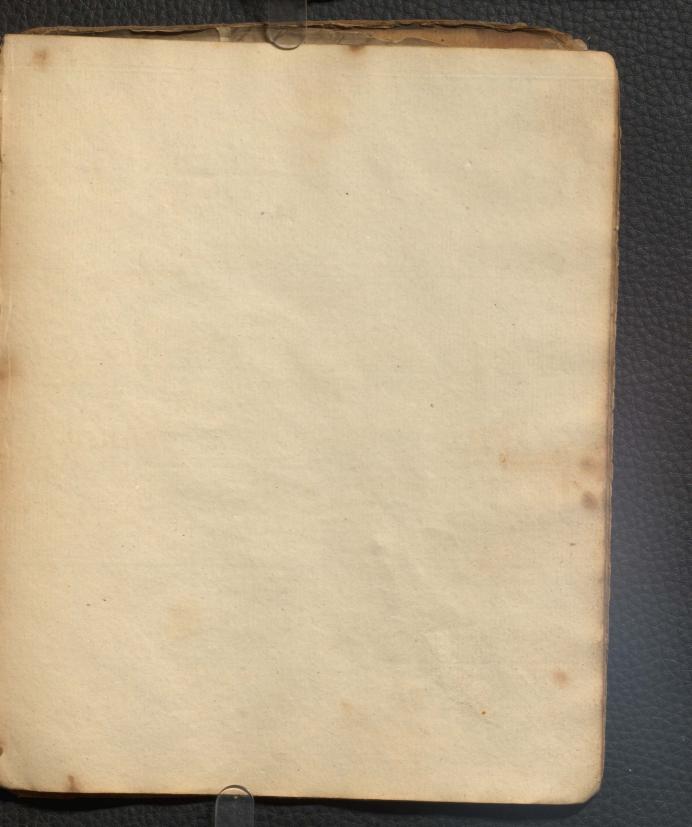


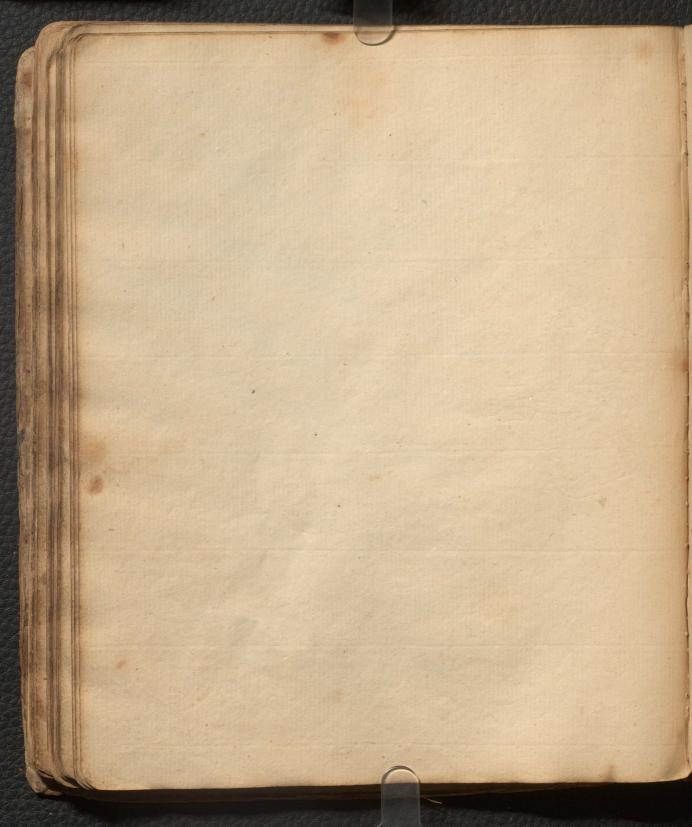
To stew Chuse Take of cheese Doy & Thong smake it outs a place, put to it topo spoonful of all x 2 of water, and bump of butter set it in The oven, keep stormy it with a knube till it be all metted, sind it up on the same plate. - see Macarone page &

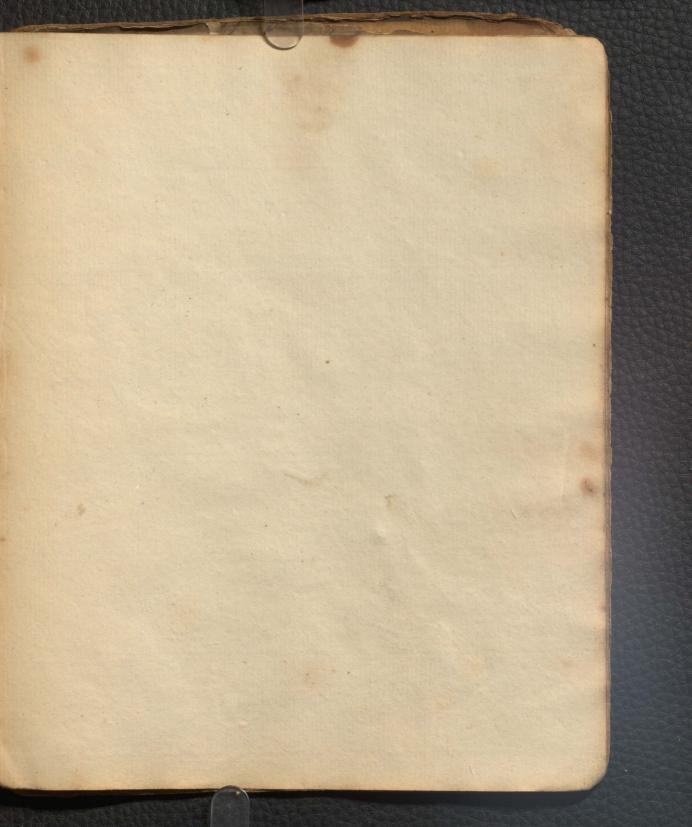


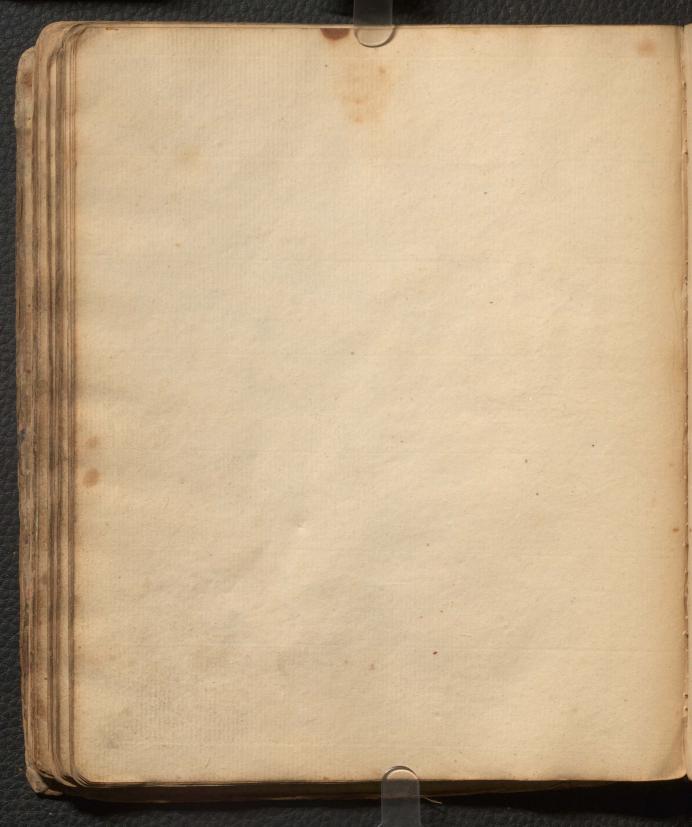


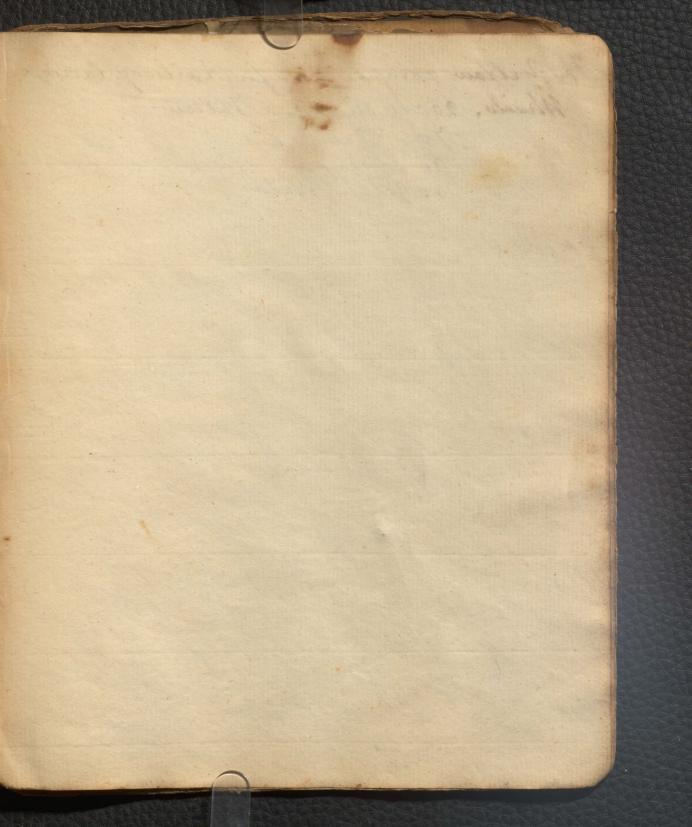




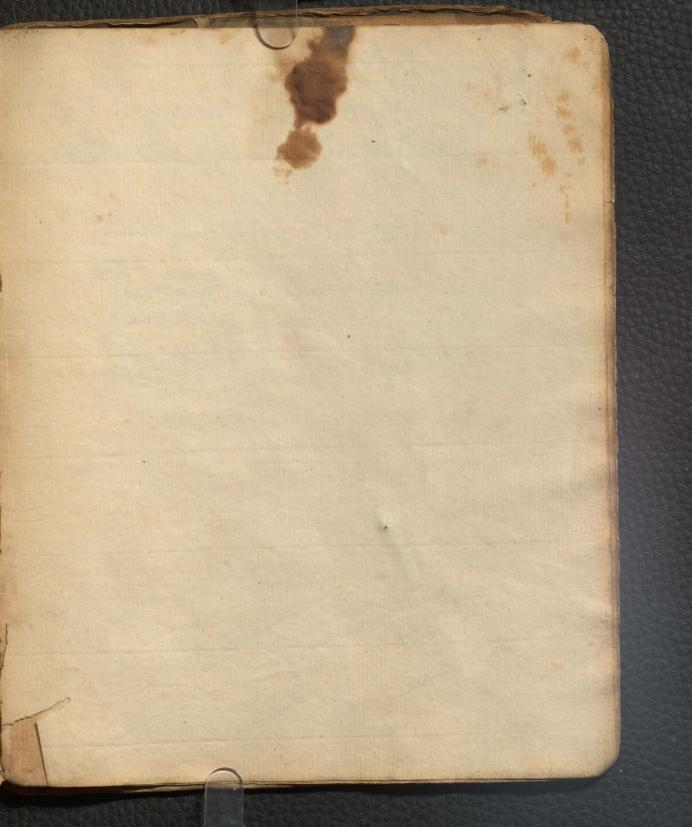


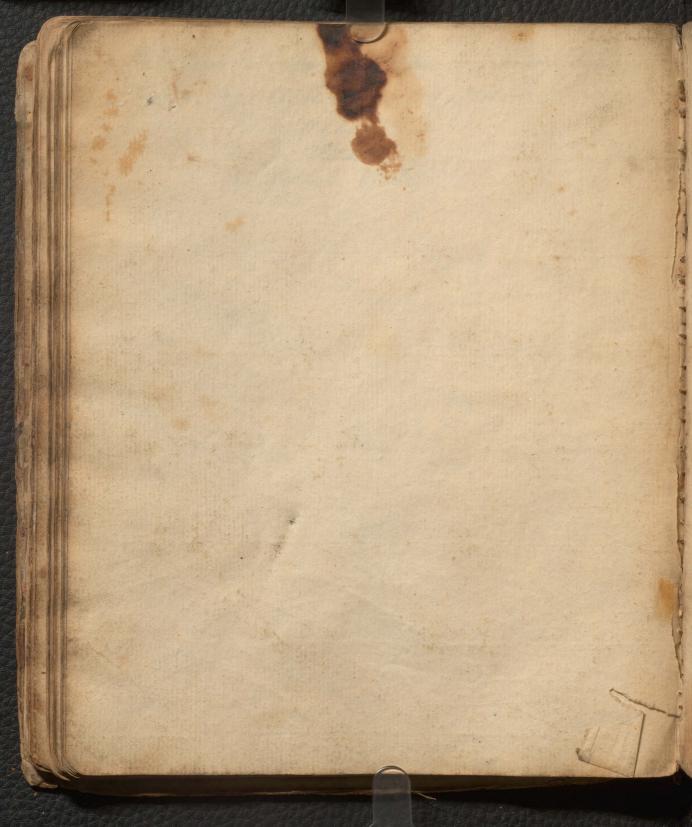






The Wellow composition for Railway Carriage -Mucalo. 200 lb Russion Tallow 70 " Palm ail 20 " Saaa 50 Gallons States





For a Hors at has swelled Legs. To be mixed in a Mash of Bran. Antimony, Sulpher, & Nitre each the bure for Grease in Horses Heels Good Vinegar H. (one Pinto)
Tromisto's an on Tobacco takeming W. Mand
Meisborn.

Sive grains of Rhubart to months old Of Emplast: Thurs Comp: Zij. Lytharpyn: & Risine 31 m. fl. Emplast: An Gye Water One Table Spoon full of Brandy. One Do of Ninegar. & Two of Rose Water. lle stands for hounds 3 - Jeruples ifs malfalf rety - Jouen & c

mich Paint Invani wood from Wet I kime I mish Linesul oil Hacke & Lime Burgamy Petch 4 og or as much ai is suficient Whiting . I make a consistence to lay on with a brush. A Cement for Engine work or for joints in Cisterns. Boiled Linsed ail Lithange, Med & White Lead. Mixed to proper Consistancy 1 Ounce of Sum Benjamin 1 Ounce of Storace I dent of Sperits of Wine. Nort of the above with 2 Parts water a lation to ease after sharing or for chiffed face I hards-

Ol composer to Pourh mahoge 1 gell linsed oil I gell binagar 4167096 1088900243

Godbolds vegerle Syrrige. To a funt of the prine vineg as pur pounds of the best bun sugar boil them tog till they become a srup when quite colo tão table spoonful of parone or one desert sproonfi Lawanum. To be take whenever the cough is s troublesome a take him tea sproonful three in twenty four hous As the vinegar will co Brafs or From it should be boild in a piphin ern vefsel. I sometimes make it with I reache with Sugar I chuse a strong coarse grain. Lady spencer gave \$100 for this Hoopins Pells: Summyrrh: 3ilsor.1/2 31 1 assacatida. 3; } 100. num dagarenium. bastor ! 34-4 34.44 enephat of From Hiera Picra

